

## **HALLOWEEN FAVORITES – CARAMEL APPLES**

**By Kimberli Washington, Public Information Office**



### **Ingredients:**

- 4 large green apples
- 7 ounces of caramel candies
- 1 teaspoon of pure vanilla extract
- Chopped nuts (optional garnish)
- Wax paper
- Non-stick cooking spray

### **Directions:**

- Wash apples to remove waxy coating.
- In a small sauce pan over medium-low heat, melt caramels with 1 tablespoon of water. When caramel is smooth, stir in vanilla extract.
- Line a baking sheet with wax paper and spray with non-stick cooking spray.
- Add stick to apples and dip each into caramel one at a time. Let excess caramel drip off before adding garnish (optional) to it.
- Let rest on wax paper and refrigerate for about 15 minutes before serving.
- Enjoy!!!